PRACTICAL TUB CLOTHES FOR CHILDREN THIS SPRING

Not Many Novelties in Details, but Attractive Effects Are Obtained From Charming Materials and Designs---Contrasts Introduced in Models

novelties of line or detail in the little sheer materials, obtained are due to the charm of the

cottons and linens used. The fine striped and cross bar linens and color that also for the trimming on simple frocks of fine lawn or voils or other have been brought out for the quaint sheer stuff in plain color. The net orders. Ordinary faints can generally summer frocks and blouses of grownups are ideal for child wear. So are ens delightfully all the hard edges, many of the new all white materials, crossbarred, dotted, embroidered, lace ings to match, without lace design, coloring, never have plain tone ginghams come in such soft and attractive

One might say the same of the Piques in hairline stripes of color on white are good too and cotton gabardine is an addition to the sturdier class of cottons, while kindergarten cloths and such old reliable unusually good in colorings.

very small sisters too and many of the dotted, plain and checked, or perhaps materials of contrasting linen.

color or of different weight and weave. 'An underslip of white, straight in back may have a straight, sleeveless eyelets embroidered in white. A very sian smock depth, widely open in sort trims the little waist. front, to show the unbroken line of Another Empire model of a dressier white, but held in place by a loose belt have a deep hem of plain gingham with to the plain gingham frock with pear. buttons. Sleeves and ragian shoulder will be of the plaid and a plaid scarf will tie under the roll collar.

Possibly a plain color linen bolero very short and loose, will top a skirt of stripe or plaid, or a short skirt of stripe will button to a long blouse of

waisted white blouse. producing a spotty result.

The simpler designs in which contrasting material is introduced sparingly are best for very small folk in useless speculation. Thus every whose frock lines are not long enough to stand curtailing, and deligatful and observation and the patient is white and color stripes, crossbars, &c., white and color stripes, crossbars, &c., and which contrasted on action white and color stripes, crossbars, &c., and where the emeration is limited to the successful and the patient is such. The limb must be raised and tomiting in concussion of the exposed to the air. By this means the group of the exposed to the air. By this means the flow of blood is lessened and clots form quicker to seal the opening. Arterial to large, and violent pain, signers and violent pain, signers

By ELEANOR HOLT BRAINERD. the yoke, but for older girls one finds | the object being to discover the trou-

with many frills of the net for trimis dainty and washes well and soft-The insertions of fine net and edg-

When it comes to a question of line the designer may follow his own will. There are as many of the straight, low belted Russian models tion in any movement is necessary. as ever, but the normal waist line is liked too, and the high empire waist line has lost no prestige.

Some of the newest high waisted modest have their short, softly fulled favorites for hard wear purposes are waists corded at the high line and padding of straw or clothes and suffi-The combining of two materials. falling in a tiny peplum frill over the full short skirt, which may be which is favored in the wear for big of contrasting material or color, sisters, finds a place in the modes for though this is not necessary. One good model of this sort had its skirt of prettlest little tub frocks show two soft linen, blue or pink or tan, while materials, plain and striped, plain and the little waist was of sheer white cotton, with collars and cuffs of

Pretty Empire frocks are made of light blue or pink linen with the front from collar to hem but plaited high waist line marked by an inch and below the hip line around sides and a half of white ribbon run through coates of colored linen falling to Rus- little white embroidery of a simple

type, though it has the air of extreme of the colored linen at a low waist line. simplicity which every child frock A frock of plain color gingham may should have, is of sheer white lawn, the short walst and the wide turned up on the outside and buttoned hem of the skirt hand embroidered in tiny flower sprigs.

FIRST AID AT HOME.

W E may find ourselves in cir-cumstances where medical circumstances where medical and trained help is not at hand plain material, or skirt and suspenders and our usefulness on such an occaand cuffs of crossbar in white and sion depends entirely on the amount of knowledge that we can turn to practical account, and in case this should sound too alarming we may be consound too alarming we may be constant to be a sound to for will be associated with a long knowledge that we can turn to prac-Then again the contrasting material sound too alarming we may be conmay be used merely as trimming- soled that "first aid" does not imply resting either by pressure of the finger smaller blood vessels, with laceration may be used merely as trimming—soled that "list and does not imply narrow hems, collar, cuffs and belt of color on white perhaps, of plain color on white perhaps, of plain color on striped or checked stuff. There's literally no end to the variations upon this combination-theme and admirable this combination-theme and admirable all accidents, which rather involve than actual commonsense and resource than actual and res effects are obtained at slight expense, commonsense and resource than actual calico or a scarf which may be handy, there may be internal injury to the little pieces of strapping plaster. A but one must be careful to avoid training and experience, and further In the case of bleeding from a vein it brain, spine, or any of the internal pad and bandage may then be fixed, breaking up the lines too much and so to understand the "special" treating well to look out for tight strings or organs, and the following symptoms and the dressing may be dry or satument belonging to different conditions oducing a spotty result.

The simpler designs in which contait is familiar before the emersuch. The limb must be raised and vomiting in concussion of the left on for two or three days. Crushed

WHEN DREAMS COME TRUE

RACTICAL tub clothes for childers, hips, sleeves, &c.

Marrow borders of fine sprigged spring. That fortunate circumstance is due as much to the stance is due as manufacturers of materials as to the broidery motifs, often in the popular tice. Clothes must never be dragged designers of the clothes—perhaps rather and easily executed cross stitch, are off, but ripped up the seams and cut more—for there are not many actual applied to plain linens and to plain away from the sound side first, thereby avoiding any jarring or unnecessary Wash nets are used for whole movement to the injured parts. Food garments and many of the best effects frocks of a dressy type, usually made and stimulants must be given with caution and moderation under all cip

be treated by cold water and fresh air

and fanning. Removal of a patient from the scene of the accident, whether at home or striped, &c. Never have plaid ging-hams been so varied and beautiful in ming sheer child frocks.

are youthful and attractive for trim-ming sheer child frocks.

away, can only be safely accomplished when the injury is strictly local and apparent; in other cases, where there is evidence of grave complications and tion in any movement is necessary, though it is well to have all in readiness for the doctor's directions. stretcher may be needed and can be broad plank of wood and covered with cient bearers must be provided so that the removal may be effected as smoothly and rapidly as possible. The summons for a doctor should not be delayed and as a rule written messages are preferable to verbal ones. Promptitude may be the means of saving life. and a doctor is not always easy to find frothy and coughed up, but in lesser

> ment of accidents of common experience at home where first aid may be ministered in a little milk and inhalaseful in an emergency and where tions of turpentine given. knowledge and sangfroid are of vital

promptly, as loss of consciousness by fracture, or diseases of the brain, (which is sometimes the result of such as apoplexy and epilepsy, poisonbleeding) and no time must be wasted ing by narcotics or paralysis of the in discovering its cause. Shock due to heart through fright, pain, exhaustion the sight of blood is apt to affect most and loss of blood. First aid cannot people, but here is an instance where determine these conditions, but inforpromptitude may save life or limb mation which may help to find the and at least prevent complications of cause of the accident will be of imgreater gravity. There are two kinds portance. When the face is flushed of bleeding—venous, or proceeding the head should be raised, but where from the vein, where the blood is blu- it is pale the position should be lowish and dark and wells up slowly, and ered, and if sickness sets in the head arterial, or proceeding from an artery, should be turned to one side where the blood will be of a bright red Bruises are caused by falls, blows.

color.

Smocking always has a place smooking always has a place among children's clothes and, as unnecessary discomfort and noise, and the nose being firmty pressed while the

s mixed with food and vomited up. whereas that from the lungs is scarlet, quickly. A clear statement of facts quantity. Blood from the ears indimay also be of service to him in decates fracture of the brain. In intertermining the requirements of the nal cases of bleeding the patient must rest quietly on his back with plenty of air and the clothes loosened, while a teaspoonful of turpentine may be ad-

Loss of consciousness generally follows accidents and may be due to in-Bleeding must be dealt with as juries of the brain sometimes caused

white and color stripes, crossbars, &c.. until skilled help if necessary is forthwith plain white or color appearing only in cuffs, collar and belt. Pretty from the injured should is safer and better than application. In a general way the injured should is safer and better than application. In a general way the injured should is safer and better than application. Nose bleeding sometimes relieves the collapse is indicated by extreme pallor congestion and headache, but in white and lar of fine line stripe in white and

Smocking always has a place among children's clothes and, as usual, some of the most effective and simplest models have touches of smocking in color on white or of white on color. On the posing of the smocking models a models are usual, some color, and the noise being firmly pressed while some cold substance, such as a key, is established. An examination of the smocking models are notify depends the individuality of the frock, and on the one piece models for very small girls the smocking is usually placed just below the collar in front or, if there is an graye internal injuries, or lungs. That from the stomach has should be gently brought together as the fracture caused by external desirable, but also to save the patient unnecessary disconfort and noise, and unnecessary disconfort and noise, and the nose being firmly pressed while the nose being firmly pressed while some cold substance, such as a key, is gone cold substance, such as a key, is substance, such as a key, is of each care must be exercised in the nost gone cold substance, such as a key, is of each care must be exercised in the nose being firmly pressed while some cold substance, such as a key, is of each care must be exercised in the nose being firmly pressed while some cold substance, such as a key, is of each care must be exercised in the nost gone cold substance, such as a key, is of each care must be exercised in the nost gone cold substance, such as a key, is of each care must be exercised in the nost gone cold substance, such as a key, is of each care must be exercised in the nost gone cold substance, such as legal about the nost gone cold substance, such as legal about and blood is substance, such as legal are the such as a key, is of each care must be exercised in the nost gone cold substance, such as legal about the notice of the such as a key, is of each care must be exercised in the nost gone cold substance, such as legal are the such as a key, is of each care must be exercised in the nost gone cold substance, such as legal are the such a

the collar in front of, if there is a of shock and grave internal injuries, or lungs. That from the stomach has should be gently brought together as the fracture caused either by external cook various different ways of preparyoke, just below the middle front of Needless questions should be avoided, the appearance of coffee grounds and closely as possible and kept so by broken ends of bone through the skin. that they will be appreciated. The fo Compound fractures are therefore lowing recipes may provide some varmore dangerous than simple ones, and ations on the ordinary ways of serving apart from the double injury there vegetables; is always the risk common to all wounds of infection from germs get- large cabbage, press out all the water ting into them. Evidence of the bone with a reversed plate; butter a pie being broken is found by the 1mb dish and sprinkle with breadcrumbs being bent or shortened, and an un- then put in a layer of cabbage, cover natural degree of movement is ob- ing this with a layer of any fine served at the point of fracture, with winced cold meat, and repeating thes violent pain and grating of the layers till the dish is full, when yo broken ends. Ignorance in this case cover the top with four or five sile may do untold harm and convert a of fat bacon and set in a moderate simple fracture into a compound one.

All movement of the limb must be heated and the cabbage quite cooked made very cautiously and only so as (this will take about forty minutes), to replace it in a natural position and turn it out and serve with gravy in a straight line; splints may then round. vised with anything suitable at hand, such as sticks, broom handles, umbrellas or rolled newspapers. Bandages on he wads on the wads of cabbage and parboil it; then carefully remove the centre with a share dages can be made of strips of linen knife, and fill up the space with the material suitable for the purpose. All finely minced suct, two ounces of the fractured ends must await the meat, a grate of nutmeg and a seasondoctor's arrival. He will arrange them ing of pepper and salt and bind it all of the limb.

In accidents where bleeding and with a good brown gravy round. sickness are symptoms it is important to remove all traces as quickly out the aim should be to inspire hope and courage to the injured and as far

Dislocations are apt sometimes to be and boil uncovered for twenty minutes confused with fractures, and it well on a reversed sieve, cook it all together for an hour and ference. In dislocations there is fixity Meanwhile mince two ounces of fat of the joint, whereas there is free bacon with a latte shallot and some movement in the case of a fracture, powdered sweet herbs, salt, pepper and but tender carrots, peel them thinly, Also a dislocation only concerns a spice to taste; fry it all till the bacon joint, whereas a fracture may happen is melted, lay in the drained and shred anywhere to a bone. The joint will be cabbage with sufficient stock to cover found enlarged and distorted, and the it all well, bring it just to the boil. Then with a vegetable cutter remove only thing to do is to support it in then draw the pan to the side of the Meanwhile prepare the following: whatever position gives most relief fire and let the contents simmer after freeing it from the clothes. Ice or cold water dressings generally afford some relief to the joint. There liquor in which it was cooked with a and mix them with a tablespoonful of will be loss of power and numbness little roux, pour it over and round the white sauce, thickened with the yolk

Some of the Models

Cotton and Linen in White and Color Fashioned Into

Ideal Summer Frocks for the Small Sister...

form fall to the lot of all members bage, cut it up into shreds and cook coralline pepper and a pinch of sugar of the community and they are liable in boiling salted water till tender; this to occur under all circumstances and will take from five to twenty minutes. Hour, &c., into the oil till it comes to in all places. When an accident oc- according to its age; drain it and the boil, then put back the parsnips curs in the open country all the forces serve with the following sauce: Melt and cook till tender. Serve with a of ingenuity and resource must be together one ounce of butter, one gill good white sauce or a gill of cream available, but where it happens in or of cream and two tablespoonfuls of heated. near home it is well to be prepared for vinegar; add this to the cabbase, sea- Parsnip Balls.-Wash, peel and both all emergencies and store such reme- soning it with salt and pepper. dies and restoratives as may meet a

SERVING VEGETABLES.

e accessible at a moment's notice.

household the vegetables appear time of the sauce, dust rather thickly with mixture till cold, when you roll it into after time on the table served in ex- grated cheese and make a second balls, egg and breadcrumb them and actly the same way with a monotony layer in the same way; cover with fry a golden brown in plenty of boiling which does not encourage a desere to grated bread crumbs, dot tiny pieces fat, then drain and serve very hot. eat them. Vegetables are really a of butter over the surface and place very great factor in the question of in the oven till nicely colored, then cupfuls of parenip pures as above, pile health, and it would well repay any serve very hot.

Cabbage with Cheese.-Boil a cabvariety of requirements and which can bage in the usual way, drain well, half according to size), then drain and press out all the water and chop it up. mash them smooth with a wooden Make a sauce with one ounce each spoon; now put two cupfuls of the of butter and flour and half a pint puree into a pan with a teaspoonful of butter and flour and hair a pint of milk, seasoning it with a saltspoon- of salt and a dust of pepper, two ounces of butter and two tablespoonful of salt and a little coralline pepper. SERVING vegetables offers a very large scope to the cook with any initiative, but in the ordinary bottom of the dish, cover it with some local people. Full of sait and a little coralline pepper, bulled of cream; mix well and stir it spread a layer of the cabbage at the bottom of the dish, cover it with some lin, off the fire, one egg and leave the

> cooked cauliflower, pass it through dot tiny pieces of butter over the surface and bake till nicely colored. It is spoonfuls of white sauce or cream fuls of good shrimp sauce be placed and one ounce of butter melted; mix this all well together, turn it into a well buttered mould and stand it in pan three parts full of boiling water; when ready turn out and serve either dain or with a cheese sauce.

> Chouffeur Polonaise—Melt in a saucepan one and a half ounces of butter, and add to this a level tablebutter, and add to this a level table-spoonful of flour, and let it cook till thoroughly blended for two or three minutes now add gradually half a pint minutes, now add gradually half a pint f milk and a gill of white stock. when all the liquid has been added season are particularly good. Some et the sauce come to the boil, add have Blarney Castle done in water seasoning of pepper and salt, a teaspoonful of orange juice and the edged cards with a line of music and grated rind of half an orange, then the words of some Irish song in green et the contents simmer at the side and gilt. of the stove, stirring occasionally. In the meantime take a good sized cauli- harps, top hats, shillelahs and sham flower, soak it in cold water, then rocks. Brillians green wire snakes drain, cut away the stem and all with place cards attached to them hard parts, divide it into sprigs and may be used as napkin rings or cook these in boiling salted water till twisted round the stem of the high ender. Just before the cauliflower is cooked heat up the sauce well, then add to it the yolk of an egg, and stir it all gently by the side of the fire thout letting it both. Drain the auliflower sprays thoroughly, arrange hem on a hot dish and strain over hem the sauce, to which has been added a tablespoonful of finely grated ant girls for the men and the typical

lameness follow. The limb is gener- into a shallow dish, and eat either smooth with a teaspoonful of water. ally most comfortable when raised.

These accidents in some degree and

Hot Slaw.—Wash a firm white cab
adding to it the juice of a quarter of a lemon and a flavoring of salt and

some parsnips till tender (they will take from one hour to one hour and a

Scalloped Parsnips.-Prepare two t in a well buttered fireproof dish and Pain de Choufleur.-Take a cold sprinkle it thickly with breadcrumbs mix a little anchovy sauce with the

FOR ST. PATRICK'S DAY.

and suggestions. The place cards this colors, and there are long, rough

There are also hand colored fara goblet.

Borbon bexes come in the form of jaunting cars, green satin hats and green and white pipes. Among the individual foe cream cases are green satin shamrock shaped boxes. Mr mounted by little bisque figures, peasligh hatted Irishman for the women. In the way of bonbons there are chocplate potatoes, tiny chocolate pipes, and fascinating little chocolate pigs with green bows.

As to the table decorations a pretu centreplece may be arranged with the shamrock as a motive. Let three crystal or possibly brass finger bowle represent the leaves of the little Iris plant and connect them with a heavy twist of filmy green tulle as a stem The large finger bowls are capital for this purpose and white tulips, mix with the green foliage, are thing with which to fill them.

A gold paper top hat with a widband of folded green satin filled with a quantity of sharrrocks arrange with green gauge ribbon or

For an informal affair one can finan interesting assortment of surpris ples suitable for this Irish holida and filled with equally amusing an appropriate gifts or trinkers. A certain exclusive favor shop has

a jaunting car piled high with fayors, and another novelty is a hugbrown papier mache potato, the evbeing attached to ribbons which when pulled bring forth favors. The gree and gilt hats holding little gif's are decidedly decorative and suitable for the jolly St. Patrick supper.

THE EASTER EGG CRACK

N old time custom observed ever A year by a New York Frenc family, in which traditions at made much of and no festival a unheeded, could easily be the key of an Easter frolic or entertainm

The eggs to be used are always ored on the morning of Holy Satur when dozens and dozens of them a . decorated in the old fashioned was figured calleds, onion peel and blans being used in lieu of any modern process. After the eggs are thor oughly dry the children of the familles participating in the ceremonie are allowed to rub them with candles to make them shine.

On Sunday evening a large silve bowl or tray in the centre of the su per table holds the gayly dec When the fun starts bair of eggs. he participants are seated are table and the others stand about. herself to an egg, holding i hand with the point just visible person seated holds his egg gently touched by the egg helperson standing. If one ecracked then the other end is

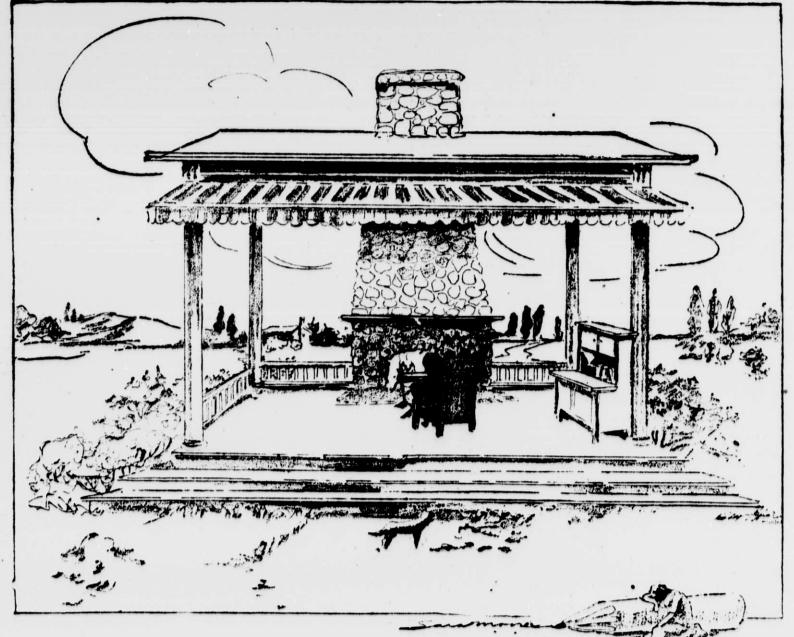
The object of the game who can collect the most en prizes are awarded according prizes are of course in kee he season and are natura different from any given ye Last year a large chocolate. candy chickens and rabbits egg shaped music box del : ittle people, while a half door den egg cups an i a charm. wicker basket filled with &" quils gave equal pleasure grownups. Each Easter room is prettily decorated w.

as favors. Replaces Historic College W.

plants, especially for this apegg crack, and flowers are

WALLA WALLA, Wash, Ma was presented by Mrs. cound the Horn by Chish ter thirty-two years service, a down on discovery of a cla-by Vizorous ringing celebratics ball victory over Oregon the

By Sara Moore



ARCHITECTS ARE SO ARBITRARY. "If we were to carry out the ideas of engaged couples, the homes we build would consist of a fireplace and a wide porch furnished with a kitchen cabinet and a big chair."-A Bungalow Specialist.

enterprising housewife to teach Cabbage Cake-Wash and boil

or calico, flannel or any other handy following: Mix together one ounce of manipulation and pulling together of bacon or ham, two ounces of any cold in their exact position and fix the with a whole raw egg. The up the support of splints or plaster of paris cabbage with a string and cook in the which is to remain for a stated period, oven for twenty minutes, keeping it

of a good firm cabbage, trim and quar-

every one's experience and are caused by a sudden wrench or twist to the salted cold water, drain thoroughly, up and heat over the fire, adding to joint; the ligaments are stretched and torn and great pain ensues. There of vinegar to boiling point in a pan Fill each of the rounds with will be swelling and discoloration with over the fire, then add two whole stuffing, arrange them in a buttered inability to use the joint. Slight eggs beaten till light and a gill of fireproof dish and bake for fifteen to sprains can be treated with cold water sour cream; stir the mixture over twenty minutes in a good oven. dressings and rest, but where the the fire till it thickens, but without

Little girl's frocks of linen, gingham and embroidered mull. horseradish; dust the top with finely minced parsley and serve. Stuffed Onions-Take some Spanish onions, boil them in water, then re-move the inner part and chop it up with an equal weight of breadcrumbs

previously soaked in fish stock and squeezed out, a few browned almonds cut into shreds, pepper and two or three pounded cloves, two hard boiled dependent on the size and strength well basted with butter, and taking fill the onions again with this stuffing, care not to let it color. Serve very hot flour them, dip in beaten egg and fry in butter or oil; put them in a case Chou Braise au Lard Cut the stalk serole with the sauce given below, cook for half an hour and serve. For and quietly as possible, for through- ter it and soak it for an hour or two the sauce, put in a pan one ounce egg is forfeited. in cold, salted and activalated water; of butter, or the equivalent of oil and then drain well and lay the quarters one ounce finely chopped onion and as possible avoid showing any fear in plenty of fast boiling saited water let them fry over a quick fire till nicely colored, then add half a pint of to

Stuffed Carrots - Wash three large

a half, strain and use,

cut into two inch lengths and make elow the dislocation.
Sprains are common enough in Sour Cream Slaw.—Halve and soak spoonful each of minced parsley, pep

Parsnips Tartare. Scrape six small case is serious it is very advisable to allowing it to boil, lift it off the fire send for a doctor, otherwise a tendon season with pepper and salt, put in tablespoonfuls of oil and a gill of ball may be ruptured and permanent the cabbase, mix well and turn out vinegar; mix one ounce of flour ago.